

## Agricultural Marketing Service, USDA

## §51.2751

from kernels of Runner, Virginia, or other types.

### §51.2735 Whole.

*Whole* means that the peanut kernel is not split or broken.

### §51.2736 Split.

*Split* means the separated half of a peanut kernel.

### §51.2737 Broken.

*Broken* means that more than one-fourth of the peanut kernel is broken off.

### §51.2738 Foreign material.

*Foreign material* means pieces or loose particles of any substance other than peanut kernels or skins.

### §51.2739 Damage.

*Damage* means any specific defect described in this section; or any other defect, or any combination of defects which materially detracts from the edible quality of the peanut. The following specific defects shall be considered as damage:

- (a) Rancidity or decay;
- (b) Mold;
- (c) Insects, worm cuts, web or frass;
- (d) Freezing injury causing hard, translucent, or discolored flesh; and,
- (e) Dirt when the surface of the kernel is heavily smeared, thickly flecked or coated with dirt, seriously affecting its appearance.

### §51.2740 Minor defects.

*Minor defects* means that the peanut kernel is not damaged but is affected by one or more of the following:

- (a) Skin discoloration which is dark brown, dark gray, dark blue or black and covers more than one-fourth of the surface;
- (b) Flesh discoloration which is darker than a light yellow color or consists of more than a slight yellow pitting of the flesh;
- (c) Sprout extending more than one-eighth of an inch from the tip of the kernel; and,
- (d) Dirt when the surface of the kernel is distinctly dirty, and its appearance is materially affected.

### §51.2741 Unshelled.

*Unshelled* means a peanut kernel with part or all of the hull (shell) attached.

## Subpart—United States Standards for Shelled Virginia Type Peanuts

SOURCE: 24 FR 6182, Aug. 1, 1959; 24 FR 6671, Aug. 18, 1959, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

### GRADES

### §51.2750 U.S. Extra Large Virginia.

“U.S. Extra Large Virginia” consists of shelled Virginia type peanut kernels of similar varietal characteristics which are whole and free from foreign material, damage and minor defects, and which will not pass through a screen having  $\frac{2}{64} \times 1$  inch openings. Unless otherwise specified, the peanuts in any lot shall average not more than 512 per pound.

(a) In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

- (1) 0.75 percent for other varieties of peanuts;
- (2) 3 percent for sound peanuts which are split or broken;
- (3) 1 percent for damaged or unshelled peanuts;
- (4) 0.75 percent for minor defects: *Provided*, That in addition, any unused part of the tolerance for damaged or unshelled peanuts shall be allowed for minor defects;
- (5) 0.1 percent for foreign material; and,
- (6) 3 percent for sound, whole peanuts which will pass through the prescribed screen.

### §51.2751 U.S. Medium Virginia.

“U.S. Medium Virginia” consists of shelled Virginia type peanut kernels of similar varietal characteristics which are whole and free from foreign material, damage and minor defects, and which will not pass through a screen having  $\frac{18}{64} \times 1$  inch openings. Unless otherwise specified, the peanuts in any lot shall average not more than 640 per pound.